Baking Associations of Australia - OVERALL RESULTS SUMMARY TASMANIAN BREAD SHOW 2026

Class / Category		First	Second	Third
Class 001	680g White Loaf Condensed Square (4 Piece) Terry Proctor Memorial Trophy	Troy Millikin McCarthys Bread Lounge	Taylors Bakehouse	Shaune McCarthy McCarthys Bread Lounge
Class 002	680gm White Hi-Top Half Married (2 Piece)	Bakers Delight Mowbray	Liam Dyke St Leonards Milk Bar Bakery	Steve Lodge Cottage Bakery
Class 003	450g Five Strand Plait	Nathan Wilson Spreyton Bakery	Bakers Delight Mowbray	Elizabeth Town Bakery Café
Class 004	French Stick - No Seeds No Dust	Bakers Delight Mowbray	Xavier Barker Banjos Prospect	Steve Lodge Cottage Bakery
Class 005	680g Wholemeal Condensed Square (4 piece)	Nathan Wilson Spreyton Bakery	Shaune McCarthy McCarthys Bread Lounge	Anthony Reid Windys Bakery
Class 006	450gm Wholemeal Vienna	Niel Fensom Coles Racescourse	Steve Lodge Cottage Bakery	Allan Brown Coles Racecourse
Class 007	680g Wholemeal Loaf Hi Top (1 Piece)	Steve Lodge Cottage Bakery	Bakers Delight Mowbray	Shaune McCarthy McCarthys Bread Lounge
Class 008	680gm Grain Loaf Condensed Square (4 Piece)	Liam Dyke St Leonards Milk Bar Bakery	Matthew Death Banjos Prospect	Shaune McCarthy McCarthys Bread Lounge
Class 009	450g Grain Cob	Nathan Wilson Spreyton Bakery	Liam Dyke St Leonards Milk Bar Bakery	Allan Brown Coles Racecourse
Class 010	2 Round Grain Rolls Maximum 100gm each	Bakers Delight Mowbray	Liam Dyke St Leonards Milk Bar Bakery	Steve Lodge Cottage Bakery
Class 011	680g Fruit Loaf High Top	Steve Lodge Cottage Bakery	Taylors Bakehouse	Liam Dyke St Leonards Milk Bar Bakery
Class 012	4 Fruit buns of main production batch, not to be made individually	Nathan Wilson Spreyton Bakery	Bakers Delight Mowbray	Troy Millikin McCarthys Bread Lounge
Class 013	Sourdough White (Baked on a Tray) Natural Based Culture	Matthew Death Banjos Prospect	Shaune McCarthy McCarthys Bread Lounge	Dylan Price La Petit Chou
Class 014	Pana Di Casa Loaf	Elizabeth Town Bakery Café	Bakers Delight Mowbray	Shaune McCarthy McCarthys Bread Lounge
Class 015	Savoury Bread Pull Apart	Elizabeth Town Bakery Café	Bakers Delight Mowbray	Nathan Wilson Spreyton Bakery
Class 016	Sourdough Flavourerd - Natural Culture Base	Ellen Bird Brightons Best Bakehouse	Shaune McCarthy McCarthys Bread Lounge	Bakers Delight Mowbray
Class 017	680gm White Hi-Top (1 piece) (Not dusted must be hand moulded)	Natalie Soweby Cottage Bakery	Xavier Barker Banjos Prospect	Liam Dyke St Leonards Milk Bar Bakery
Class 018	4 x Scrolls with Iced Fondant or butter cream or plain icing	Natalie Soweby Cottage Bakery	Liam Dyke St Leonards Milk Bar Bakery	Zarli Robertson Coles Kings Meadow
Class 019	450gm White 3 Strand Plait	Natalie Soweby Cottage Bakery	Liam Dyke St Leonards Milk Bar Bakery	

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Class 020	**4 x Vienesse Biscuits (must be singles no fillings or toppings)**	Daniel Faulkner Porter Ave Pies and Cakes	Natalie Soweby Cottage Bakery	Emily Moore Brightons Best Bakehouse
Class 021	**2 Traditional Sausage Rolls**	Leigh Dyke St Leonards Milk Bar Bakery	Liam Dyke St Leonards Milk Bar Bakery	Sophie Weeding Brightons Best Bakehouse
Class 022	**2 Traditional Pasties - Flaky Pastry**	Taylors Bakehouse	Nathan Wilson Spreyton Bakery	Leigh Dyke
Class 023	**2 Plain Meat Pie**	Brightons Best Bakehouse	Leigh Dyke St Leonards Milk Bar Bakery	Liam Dyke St Leonards Milk Bar Bakery
Class 024	**2 Gourmet Red Meat Pies**	Taylors Bakehouse	Shaune McCarthy McCarthys Bread Lounge	Shaune McCarthy McCarthys Bread Lounge
Class 025	**2 Seafood Pies**	Shaune McCarthy McCarthys Bread Lounge	Steve Lodge Cottage Bakery	Shaune McCarthy McCarthys Bread Lounge
Class 026	**2 Chicken Pies**	Shaune McCarthy McCarthys Bread Lounge	Cottage Bakery Scottsdale	Brightons Best Bakehouse
Class 027	**Fruit Flan (Maximum 254mm)**	Brightons Best Bakehouse	Sophie Weeding Brightons Best Bakehouse	Zoe Clarke Sage Patisserie
Class 028	**2 Vanilla Slices**	Taylors Bakehouse	Shaune McCarthy McCarthys Bread Lounge	Sophie Weeding Brightons Best Bakehouse
Class 029	**Mud Cake Decorated 254mm Minimum 3 cake layers**	Sophie Weeding Brightons Best Bakehouse	Nancy Reyes Richmond Bakery	Melisa Alvarado Richmond Bakery
Class 030	**4 x Croissants**	Abigail Ruzeu Le Petit Chou	Steve Lodge Cottage Bakery	Shaune McCarthy McCarthys Bread Lounge
Class 031	**4 x Open Speciality Viennoiserie**	Elizabeth Town Bakery Café	Abigail Ruzeu Le Petit Chou	
Class 032	**4 x Danish Pastries**	Zoe Clarke Sage Patisserie	Brightons Best Bakehouse	Sophie Weeding Brightons Best Bakehouse
Class 033	**4 x Gourmet Decorated Donuts**	Leigh Dyke St Leonards Milk Bar Bakery	Liam Dyke St Leonards Milk Bar Bakery	Liam Dyke St Leonards Milk Bar Bakery
Class 034	**1 x Traditional Plum Pudding**	Kytons Bakery	Ferguson Plarre Bakehouses	Shaune McCarthy McCarthys Bread Lounge
Class 035	**1 x Traditional Christmas Cake**	Sophie Weeding Brightons Best Bakehouse	Nathan Wilson Spreyton Bakery	Ferguson Plarre Bakehouses
Class 036	**1 x Festive Christmas Cake**	Sophie Weeding Brightons Best Bakehouse	Leigh Dyke St Leonards Milk Bar Bakery	Ferguson Plarre Bakehouses
Class 037	**Ian Freeburgh Memorial Trophy**	Liegh Dyke St Leonards Milk Bar and Bakery		
Class 038	**4 x Fruit Mince Pies**	CJs Bakery	Brady Neil Banjos Bakery Glenorchy	Ferguson Plarre Bakehouses

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Class 039	**4 x Gluten Free Fruit Mince Pies**	Shaune McCarthy McCarthys Bread Lounge	CJs Bakery	LTT Patisserie
Class 040	**4 x Fruit Mince Pies - No Alcohol**	Jason Spencer Banana Boogie	LTT Patisserie	CJs Bakery
Champion Loaf Of The Show - David Cripps Trophy	**Steve Lodge Cottage Bakery Wholemeal Upright**			
Champion Pie of the Show	**Tayors Bakehouse**			
Champion Cake/Pastry of the Show	**Sophie Weeding Mudcake**			
2026 Australia's Best Fruit Mince Pie	**Banana Boogie**			